

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1719

Washington, D. C.

February 14, 1959

Wage-Hour Interpretation on Fisheries Exemptions

The application of exemptions from the Fair Labor Standards Act to employees in the fisheries and seafood industries is discussed in an interpretative bulletin issued by the Labor Department's Wage and Hour and Public Contracts Division February 11.

The new bulletin is intended to serve as a practical guide to employers and employees on how the Divisions interpret two exemptions.

One is the minimum wage and overtime pay exemption in Section 13(a)(5) for workers employed in catching, processing, distributing, and performing other specified operations on fish and other aquatic products. The bulletin explains the application of this exemption both to "off shore" and "shore" activities, and points out that it cannot be taken for processing or distributing nonperishable aquatic products.

The other exemption, in Section 13(b)(4), is from the overtime pay provisions, but not the minimum wage requirements, applying to workers employed in canning fish and other aquatic products. The bulletin indicates what activities are included in the term "canning" and makes it clear that the exemption applies only to employees whose activities are an integral part of the canning operation.

Also discussed are such subjects as how the exemptions apply when employees do work within the scope of both exemptions, and their application to office, clerical, and maintenance employees.

The new interpretative bulletin was published in the *Federal Register* of February 11 and was effective upon publication. The text of the interpretative bulletin was reproduced by N.C.A. and distributed to all members of the N.C.A. known to be engaged in the canning of fishery products. Additional copies of the bulletin are available.

N.C.A. Counsel is studying the bulletin and it is expected that comment on its application will be published later.

N.C.A. Convention Plans Complete; Entertainment Theme Adapted to the Slogan 'Nature's Best Is Better Canned!'

The N.C.A. and C.M.&S.A. jointly will stage their 52d annual Conventions for their members and the canning industry in Chicago February 19-24. The Convention will bring together cannery and other packers, their brokers and buyers, and machinery and supplymen, with a total attendance of some 8,000 expected.

The N.C.A. Convention will open formally with the Annual Meeting on Saturday morning, February 21, with President Edward E. Burns presiding, and with L. R. Boulware of the General Electric Company and FTC Commissioner Sigurd Anderson as featured guest speakers.

The Convention program then provides a series of morning and luncheon sessions devoted to the specialized phases of canning industry problems. Program sessions are not scheduled before 10 a.m. nor after 2 p.m. so as to afford many hours for business contacts.

There will be special entertainment, centered on the Convention theme that "Nature's Best Is Better Canned!"

The N.C.A. and C.M.&S.A. will operate a combined Information and Registration Center on the second floor (mezzanine) of the Hilton, at which Convention delegates should register to obtain badges for admission to The Cannery Show, copies of the *Convention Directory* and *Convention Program*, and door award cards for the selection of attendance prize winners by the C.M.&S.A.

The N.C.A. and C.M.&S.A. have arranged to preregister all persons who have made hotel reservations through the two sponsoring associations. The registration packets for such persons will be available at the Information-Registration Center without delay. This booth will be open daily Friday through Monday, from 9 a.m. to 6 p.m.

Also at the Information-Registration Center luncheon tickets for the technical luncheon programs will be distributed. Cannery men who have placed advance orders for luncheon tickets may pick them up there. Tickets for each of the luncheon sessions will be sold there, for \$5 each, until the start of each session.

The *Convention Directory* is an A-to-Z listing of individuals and firms attending the Convention, and also classified sections listing cannery and packers, brokers and buyers, exhibitors at The Cannery Show, and also all machinery and supplymen.

The *Convention Program* is a chronological schedule of events, with details of the program sessions, with a new feature this year consisting of an alphabetical list of association events.

General N.C.A. offices will be located in Room 12 on the fourth floor of the Hilton, and the Research Laboratories will have their office in a booth on the lower level of The Cannery Show. Members will be able to get in touch with N.C.A. staff members through these offices.

This will be the last issue of the *INFORMATION LETTER* until after the Convention. The *Convention Issue* will reproduce addresses and technical papers that are available for publication, and will be distributed as soon after the close of the Convention as possible.

Food Editors Presented with Canned Foods Aptitude Test

Score Your Own Canned Foods Aptitude is the title of the latest Consumer and Trade Relations mailing piece for food editors. Prepared by Dudley-Anderson-Yutzy, N.C.A. public relations counsel, it gives the editors a chance to self-test their knowledge of canned foods facts, presenting in brochure form a series of questions that bring out various points of advantage inherent in canned foods. Optional answers are suggested on concealed pages, and a self-grading of answers is possible. The booklet also contains a series of ink-blot tests, all related to phases of canning industry

knowledge. This form of quiz is currently popular and is being used in this instance to call attention to some of the more important facts about canned foods.

Copies were mailed to food editors, radio and TV broadcasters, home economists in business and others with a covering letter from Katherine R. Smith, Director of the Consumer Service Division. Copies also went to member firms of N.C.A., with a letter from Secretary Carlos Campbell explaining that through this project of the C.&T.R. Program, an approach to dissemination of canned foods facts different from the straightforward presentation used in the past has been achieved. "We hoped to entertain and amuse the editor, and, by capturing her interest, effectively get across some ideas she might develop into stories about canned foods," it was stated.

The Aptitude Test is the newest in the C.&T.R. series of food editor approaches of which some previous examples were the reference textbook, *The ABC's of Canned Foods*; *The Almost Complete Canner* listing more than a thousand different canned foods items; and *A Canner's View of the United States*, a four-color map showing the states in sizes proportionate to canned foods production in each.

Award to C. & T.R. Publication

The Almost Complete Canner, one of the N.C.A. Consumer and Trade Relation publications, received an Award of Special Merit recently at the 17th Annual Exhibition of Printing, sponsored by the New York Employing Printers Association, Inc.

Dudley-Anderson-Yutzky, N.C.A.'s public relations counsel, originated the brochure as a special publication for food editors and has been notified by President Don H. Taylor of the N.Y.E.P.A. that Certificates of Merit will be issued both the printer and the agency.

The Almost Complete Canner, which listed more than 1,000 different canned food items available to the public, has been enthusiastically received by the food editors for whom it was created, and has obtained recognition in other ways.

Blown-up, it constituted the art background for the exhibit at the U. S. Department of Agriculture last August when USDA saluted the canning industry. It also was selected by *McCall's* magazine as an art background for that magazine's current illustrated editorial feature on canned foods.

Charm Cites Canned Foods Favorites of Career Women

Party food preferred by career women who haven't much time to devote to meal preparation is the subject of a feature in the February issue of *Charm* magazine. All of the 12 women interviewed hold jobs accounting for "more than amateur interest in foods," *Charm* states. Canned foods are cited by several whose preferences are written up and illustrated in the article, as follows:

Ruth Lundgren, food publicist—rock lobster tails with canned marinara sauce.

Ellen Saltonstall, coffee specialist—canned minced clams as spaghetti sauce.

Larane Cooley, home economist—canned pineapple tidbits.

Helen Worth, cooking school director—canned consommé.

Jean Way Schoonover, food account executive—canned ham with cherry pie filling (Mrs. Schoonover is with Dudley-Anderson-Yutzky, public relations counsel for the N.C.A. Consumer and Trade Relations Program).

In a paragraph recommending party starters, *Charm* also cites canned artichokes and Italian antipasto from a glass jar.

were displayed before the color cameras. Gloria Hansen, who manages the test kitchen in the N.C.A. Consumer Service Division, arranged some of these foods as they would be served in the home.

Crop Contest Publicity Effort Broadened for Local Coverage

Publicity efforts this year were extended to cover state and regional winners of the canning crops contests who are honored annually at the convention of the National Junior Vegetable Growers Association. Previously, the emphasis has been on the national winner of the contest jointly sponsored by N.C.A. and N.J.V.G.A., as part of the Consumer and Trade Relations Program.

A total of 18 state and regional winners of prizes for 1958 canning crops contests were present, besides the national winner, at the convention, held on December 18 in Biloxi. Two members of the staff of Dudley-Anderson-Yutzky, N.C.A. public relations counsel, were present to photograph the champions and arrange interviews and recordings for local distribution. Following is an outline of this new publicity program:

One-minute TV news films of national winner sent to nine stations in Wisconsin.

One-minute TV news film of regional winners sent to 18 stations in New Jersey, Indiana, Oregon, and Colorado.

News photos of local winners sent to 87 newspapers in New York, New Jersey, Indiana, Ohio, Illinois, Michigan, Wisconsin, Oregon, and Colorado.

News story on national and regional winners sent to food trade and agricultural papers.

Tape recordings with each of the winners were transferred to three recordings and sent to farm radio broadcasters in each state. A total of 377 records were distributed.

State secretaries were sent copies of photos, film and records to distribute to sponsoring canners, the N.J.V.G.A. leader, schools, etc.

Special coverage in teen-age and farm publications is also planned.

Illinois Canners Association

R. H. Truitt of the Princeville Canning Company, in Princeville, has been elected president of the Illinois Canners Association. L. W. Bergstrom of The Illinois Canning Co., Hoopeston, was elected vice president, and W. D. Jones, Streator, was continued in office as secretary-treasurer.

Canned Foods on Color TV

The Almost Complete Canner, list of more than 1,000 different canned foods items, and *A Canner's View of the United States*, map scaling the states to their respective size in terms of canned foods production, were featured on a color TV show, from Station WRC-TV, Washington's NBC outlet, on February 12. These are the two most recent consumer projects of the N.C.A. Consumer and Trade Relations Program.

The program was devoted to the contributions of canned foods to the public welfare. Entitled "In Our Town," it is conducted by Art Lamb daily for the benefit of their estimated 150,000 listeners.

Mr. Lamb interviewed Nelson H. Budd, N.C.A. Director of Information, with questions dealing with the history of canned foods, their scientific basis, the importance of the industry to agriculture, to labor, and to the consumer.

To illustrate the great variety of canned foods available to the public, WRC-TV had selected about 20 unusual, gourmet type products which

N.C.A. at Radiation Meeting

Bacteriologists from the N.C.A. Research Laboratories attended the annual conference on radiation sterilization held last month near Chicago. This was the sixth annual meeting of contractors in the radiation preservation of food program and was sponsored and financed by the Quartermaster Research and Engineering Command. A number of canning companies were represented at the meeting in addition to can companies, universities, and others holding research contracts in the food radiation preservation program.

C. B. Denny of the Washington Laboratory and W. E. Perkins of the Berkeley Laboratory summarized their work on the radiation resistance of *Clostridium botulinum*. Recent work at the Washington Lab has been devoted to the determination of the sterilizing dose for five food products. Workers at Berkeley have been studying several strains of *Cl. botulinum* to determine which of these is the most resistant to radiation sterilization. Studies in both Labs have been financed under cost contracts with the Quartermaster Corps.

Volume Feeding Management

An article entitled "New Ways to use Canned Peas" appears in the February issue of *Volume Feeding Management*, a well known nationally distributed food service magazine for all types of institutions.

"There's an abundance of canned peas to add color, interest and good eating to your Lenten menus this year", begins Food Editor Eulalia Blair. She continues, "Canned peas are a menu standby. As a vegetable they go with almost every entree. As an ingredient they combine successfully with many other foods. They require little or no preparation time. There's never any problem of waste."

Mrs. Blair gives suggestions for serving canned peas with various seasonings and suggests adding chives, pimientos, ripe and green olives to them for interest. It is also suggested that canned peas add color, flavor and substance to a number of dishes.

Recipes are given for Baked Peas and Mushrooms, using canned peas and mushrooms, and Tuna Rolls, using canned peas, tuna and cream of mushroom soup. The article is illustrated with a black and white photograph of a plate serving of the peas and mushrooms, a canned spiced peach and broiled steak. The photograph was taken in the N.C.A. test kitchens.

N.C.A. Speakers Participate in Food Processor Workshops

Members of the N.C.A. staff participated in the Ohio Raw Products and Processors Annual Conferences in Columbus February 9-11. With the Ohio Canners and Food Processors Association as one of the sponsors, the conferences were held for growers, fieldmen, canners and other food processors, and allied industries.

Dr. Howard L. Stier, Director of the Division of Statistics, took part in three technical sessions and addressed a banquet session on the marketing of canned foods. His technical presentations dealt with the economics of canning crops production and the value of up-to-date statistics. Dr. Ira I. Somers, Director of the Research Laboratories, took part in a panel presentation on fruit fly control methods, and later addressed the meeting on precautions needed for keeping extraneous materials out of foods.

Members of the Research Laboratories staff also participated in the Food Processors Workshop held at the University of Maryland February 4-5. Dr. Somers spoke on in-plant chlorination. C. A. Greenleaf, Associate Director, spoke on possible future trends in canning technology. Three members of the Washington Laboratory staff gave technical presentations. They were James W. Bell on prevention of extraneous matter in foods, Gerald R. Bee on proper retort operation, and Harry Cox on high temperature-short time processing.

N.C.A. Work on Seed Quality

Members of the N.C.A. Raw Products Technical Advisory Subcommittee on Seed Quality met at the New York State Agricultural Station, Geneva, February 9, with Station personnel concerned with research on seed quality. Members of the Subcommittee had the opportunity to discuss industry thinking and problems in this field and to hear reports on studies under way on quality of white-seeded snap bean seed and improved test procedures to evaluate pea seed quality.

Dr. A. J. Heinicke, Director of the Geneva Station, attended the meeting and acknowledged his appreciation of industry comments, promising support of a program for increased research on seed quality problems affecting the vegetable canning industry.

Pesticide Inventories

Carryover stocks of pesticides in the hands of basic producers and formulators September 30, 1958, averaged about 10 percent lower than on the same date a year earlier, according to a report by USDA.

Larger carryovers of newer materials than in 1957, especially organic phosphates and weed killers, were more than offset by shorter inventories of DDT and grain and soil fumigants. Stocks of copper fungicides and 2,4-D weed killers were up, but 2,4,5-T holdings changed little. Primary stocks of chlorinated hydrocarbon insecticides averaged about the same as in 1957, but individual items in the group varied from 40 percent below the average to 100 percent above.

Citrus Fruit Production

Total production of the 1958-59 citrus crops is expected to be 9 percent larger than last season and 2 percent above average, on the basis of February 1 conditions, as reported by the Crop Reporting Board of USDA.

The 1958-59 crop of oranges is estimated at 122 million boxes, 12 percent more than last season's production and 2½ percent more than the 1947-56 average.

The crop of Valencia oranges is forecast at 56 million boxes, 24 percent larger than last year but 5 percent below average. In Florida the crop of Valencias is estimated at 34 million boxes compared with 29.8 million boxes produced in 1957-58 and the 10-year average of 32.95 million boxes.

The tangerine crop in Florida, at 4.5 million boxes, is more than double the size of last year's output but 5 percent below average.

The grapefruit crop is estimated at 42.5 million boxes, 7 percent above last year but 6 percent below average.

Florida citrus areas had cold weather during the first part of January. Tangerines and Temple oranges bore the brunt of the cold in the northern locations, and actual loss of fruit was negligible, USDA reported.

UTILIZATION

Utilization of oranges by processors totaled 23 million boxes to February 1, compared with 26 million boxes to February 1, 1958.

Utilization of grapefruit by processors amounted to 8.2 million boxes to February 1 compared with 9 million boxes a year ago.

USDA Acreage Goals

USDA acreage-marketing guides suggest a reduction of 4 percent in the 1959 planted acreage of vegetables for commercial processing. If realized, the USDA recommendations would result in plantings of nine processing vegetables totaling 1,530,700 acres compared with 1,590,300 planted in 1958.

Vegetables for commercial processing	Percent change from 1958 planted acreage
Beans, lima	
for canning.....	+10
for freezing.....	0
Beans, snap	
for canning.....	-5
for freezing.....	-5
Beets.....	0
Cabbage for kraut.....	0
Corn, sweet	
for canning.....	+5
for freezing.....	+5
Cucumbers for pickles.....	0
Peas, green	
for canning.....	-10
for freezing.....	+5
Spinach.....	-5
Tomatoes	
California.....	-20
Other states.....	-10

The USDA acreage-marketing guides also suggest reductions of 4 percent in total acreage for fresh summer vegetables, 4 percent for fresh fall vegetables, 9 percent for summer melons, and 11 percent for summer and fall potatoes. The guide for sweet potatoes is a total planted acreage equal to 1958.

Shipments of Glass Containers

Shipments of glass containers for food during the calendar year 1958 exceeded the volume shipped during 1957, according to a year-end report by the Bureau of the Census, U. S. Department of Commerce.

Shipments of wide-mouth food containers were 6 percent greater last year than in 1957. The increase in 1957 over 1956 was 5 percent. Shipments of narrow-neck food containers in 1958 exceeded the 1957 shipments by less than one-half of 1 percent. The increase in 1957 over 1956 was 1 percent.

Aggregate shipments of all types of glass containers during the 12-month period were only slightly above the volume shipped in 1957.

	1957	1958
(thousands of gross)		
Wide-mouth food (including fruit jars and jelly glasses)...	39,023	42,009
Narrow-neck food.....	15,118	15,182

1958 Pack of Pimientos

The 1958 pack of canned pimientos totaled 1,253,591 actual cases compared with the 1957 pack of 919,006 cases, according to a report by the N.C.A. Division of Statistics.

Container Size	Units per case	1957	1958
(actual cases)			
Tin:			
No. 4 oz.....	48	231,185	444,682
No. 7 oz.....	24	130,108	181,626
No. 14 oz.....	24	13,483	8,847
No. 2½.....	24	45,610	65,129
No. 16.....	6	18,170	10,050
Misc. tin.....	..	1,000	2,158
Glass:			
No. 2 oz. glass..	48	227,024	240,513
No. 4 oz. glass..	24	197,584	244,328
No. 7 oz. glass..	24	54,412	39,496
Misc. glass.....	..	430	7,762
U. S. Total.....	..	919,006	1,253,591

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of January has been reported by the Agricultural Marketing Service of USDA at 185,222,000 pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION, JANUARY, 1959

	3 Lbs. & over	Under 3 Lbs.	Total
(thousands of pounds)			
Luncheon meat.....	13,446	11,109	24,554
Canned ham.....	19,720	458	20,179
Beef hash.....	543	5,580	6,124
Chili con carne.....	1,322	10,874	12,196
Vienna sausage.....	339	3,927	4,267
Frankfurters and wieners in brine...	14	154	168
Deviled ham.....	..	694	694
Other potted and deviled meat products.....	..	1,058	1,058
Tamales.....	153	2,616	2,769
Sliced, dried beef....	26	204	230
Chopped beef.....	10	629	639
Meat stew.....	318	8,483	8,802
Spaghetti meat products.....	152	9,435	9,587
Tongue (not pickled) products.....	35	182	217
Vinegar pickled products.....	817	1,076	1,893
Sausage.....	..	509	509
Hamburger.....	650	2,478	3,127
Soups.....	1,417	50,453	51,870
Sausage in oil.....	395	290	675
Tripes.....	..	369	369
Brains.....	..	196	196
Loins and picnics...	3,392	185	3,577
All other products 20% or more meat	364	5,131	5,495
All other products less than 20% meat (except soup).....	592	19,373	19,965
Total all products...	43,715	136,443	180,158

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 185,222 thousand pounds.

Forthcoming Meetings

- Feb. 20-21—National Red Cherry Institute, Annual Meeting, Sheraton Hotel, Chicago
- Feb. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 52d Annual Convention, The Conrad Hilton, Chicago
- March 1-5—National Association of Frozen Food Packers, Annual Convention, The Conrad Hilton, Chicago
- March 6-7—Virginia Canners Association, 51st Annual Meeting, John Marshall Hotel, Richmond
- March 6-7—Pennsylvania Canners Association, Canners Workshop, Allenberry Lodge, Boiling Springs
- March 8-11—National-American Wholesale Grocers Association, 53rd Annual Convention and Exposition, Palmer House, Chicago
- March 10—NATIONAL CANNERS ASSOCIATION, Northwest Branch, 21st Annual Canned Salmon Cutting, Olympic Hotel, Seattle
- March 12—N.C.A. and Illinois Canners Association, Conference on Sanitation and Processing Problems, Pere Marquette Hotel, Peoria
- March 15-17—Canners League of California, 36th Annual Meeting, Santa Barbara Biltmore, Santa Barbara
- March 18-19—Wisconsin Canners Association, Spring Meetings, Madison
- March 19-20—Tri-State Packers Association, Spring Meeting, Lord Baltimore Hotel, Baltimore
- March 20-21—Northwest Canners and Freezers Association, Membership Conference, Gearhart, Oregon
- March 23-27—Oregon State College, 3d Annual Food Science Short Course, Corvallis
- April 7-8—Indiana Canners Association, Spring Meeting (Technology Conference), Purdue University, Lafayette
- April 16-19—U. S. Wholesale Grocers Association, Convention and Exposition, Hotel Americana, Bal Harbour, Miami Beach
- April 20-25—International Chamber of Commerce, 17th Biennial Congress, Washington, D. C.
- May 11-15—National Restaurant Convention and Exposition, Chicago
- May 24-27—Super Market Institute, 22d Annual Convention and Exposition, Atlantic City
- June 8-10—Grocery Manufacturers of America, Inc., Annual Convention, The Greenbrier, White Sulphur Springs, W. Va.
- June 14-15—Michigan Canners and Freezers Association, Spring Meeting, Whitcomb Hotel, St. Joseph
- June 21-25—National Association of Retail Grocers, Convention and Exhibit, Chicago
- Oct. 15-17—Florida Canners Association, 28th Annual Convention, Hollywood Beach Hotel, Hollywood
- Oct. 29-30—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago
- Nov. 5—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago
- Dec. 12—National Food Sales Conference, National Food Brokers Association, Chicago

Acidification of Tomatoes and Tomato Juice

There will be a meeting in Room 19 of the Hilton Hotel on Sunday, February 22, at 4 p.m., to discuss acidification of canned tomatoes and tomato juice with citric acid. Members with an interest in this matter are invited to attend and present their views.

Schedule of Principal Events of the 1959 Convention

TENTATIVE—SUBJECT TO REVISION AND ADDITION

THURSDAY, FEBRUARY 19

- 10 a.m.—Meeting of N.C.A. Consumer and Trade Relations Committee, Room 10, Conrad Hilton
- 10 a.m.—Meeting of N.C.A. Labeling Advisory Subcommittee, Room 8, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Committee on Simplification of Containers, Room 9, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Labeling Committee (through dinner), Room 9, Conrad Hilton
- 2:30 p.m.—Meeting of N.C.A. Consumer Service Committee, Room 8, Conrad Hilton
- 7 p.m.—Dinner Meeting of N.C.A. Resolutions Committee, Room 5, Conrad Hilton

FRIDAY, FEBRUARY 20

- 8:30 a.m.—Breakfast Meeting of The Forty Niners, Chicago Room, Sheraton-Blackstone
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.—Meeting of N.C.A. Administrative Council, Room 1, Conrad Hilton
- 9:45 a.m.—Meeting of C.M.&S.A. Board of Directors, Room 900, Conrad Hilton
- 12 m.—Luncheon Meeting of N.C.A. Board of Directors (open session), Beverly Room, Conrad Hilton
- 1-6 p.m.—The Cannery Show, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Board of Directors (closed session), Bel Air Room, Conrad Hilton
- 2:30 p.m.—Meeting of N.C.A. Scientific Research Committee, Room 3, Conrad Hilton
- 4:30 p.m.—The Forty Niners 10th Annual Meeting, Hubbard Room, Sheraton-Blackstone
- 5:15 p.m.—The Forty Niners Sixth Annual Service Award Presentation, Hubbard Room, Sheraton-Blackstone
- 6:30 p.m.—The Forty Niners Reception, Crystal Ballroom, Sheraton-Blackstone
- 7 p.m.—Dinner Meeting of N.C.A. Scientific Research Committee, Room 3, Conrad Hilton
- 7 p.m.—State Secretaries Dinner, Room 2, Conrad Hilton
- 7 p.m.—C.M.&S.A. Past Presidents Dinner, Chicago Room, Sheraton-Blackstone

SATURDAY, FEBRUARY 21

- 8 a.m.—Breakfast Meeting of N.C.A. Fishery Products Committee, Room 3, Conrad Hilton
- 9 a.m.—Meeting of N.C.A. Nominating Committee, Astoria Room, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.-6 p.m.—The Cannery Show, Conrad Hilton
- 10 a.m.—N.C.A. Annual Meeting, Williford Room, Conrad Hilton
- 12 m.—N.C.A. Marketing Luncheon, Waldorf Room, Conrad Hilton
- 12 m.—N.C.A. Fishery Products Luncheon, Astoria Room, Conrad Hilton
- 12 m.—N.C.A.-C.M.&S.A. Technical and Research Luncheon, Beverly Room, Conrad Hilton
- 3 p.m.—Meeting of N.C.A. Statistics Committee, Room 8, Conrad Hilton
- 4 p.m.—FAWS Conference on Fish Cannery Problems, Room 3, Conrad Hilton

- 5 p.m.—Door Award Drawing, The Cannery Show
- 6 p.m.—C.M.&S.A. "Bon Voyage" Party, Terrace Casino Lounge, Morrison Hotel
- 7:30 p.m.—C.M.&S.A. "Round the World" Dinner Dance and Entertainment, Terrace Casino, Morrison Hotel

SUNDAY, FEBRUARY 22

- 8 a.m.—Breakfast Meeting of N.C.A. Legislative Committee, Room 1, Conrad Hilton
- 8 a.m.—Breakfast Meeting of N.C.A. Raw Products TAC, Room 8, Conrad Hilton
- 8:30 a.m.—Breakfast Meeting of Cooperative Processors Association, Room 3, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 10 a.m.—C.M.&S.A. Annual Meeting, Astoria Room, Conrad Hilton
- 10 a.m.—N.C.A. Marketing Session, Room 2, Conrad Hilton
- 10 a.m.—N.C.A. Raw Products Session, Bel Air Room, Conrad Hilton
- 10 a.m.—Meeting of N.C.A. Committee on Fruit Juice Drinks, Room 19, Conrad Hilton
- 12 m.—Luncheon Meeting of N.C.A. Claims Committee, Room 8, Conrad Hilton
- 12 m.—N.C.A. Marketing Luncheon, Waldorf Room, Conrad Hilton
- 12 m.—N.C.A. Raw Products Luncheon, Beverly Room, Conrad Hilton
- 12 m.-6 p.m.—The Cannery Show, Conrad Hilton
- 1:30 p.m.—Meeting of N.C.A. Committee on Fruit Nectars, Room 19, Conrad Hilton
- 4 p.m.—N.C.A. Meeting on Acidification of Tomatoes and Tomato Juice, Room 19, Conrad Hilton
- 5 p.m.—Door Award Drawing, The Cannery Show
- 6 p.m.—Old Guard Society Annual Cocktail Party, Hubbard Room, Sheraton-Blackstone
- 6:30 p.m.—Dinner Meeting of Raw Products Committee and TAC, Room 8, Conrad Hilton
- 7 p.m.—N.C.A. Scientific Research Committee Smoker, Astoria Room, Conrad Hilton
- 7 p.m.—Old Guard Society Annual Buffet Supper and Annual Meeting, Crystal Ballroom, Sheraton-Blackstone

MONDAY, FEBRUARY 23

- 8 a.m.—Breakfast Meeting of N.C.A. Procurement Committee, Room 1, Conrad Hilton
- 8 a.m.—Breakfast Meeting of Processed Apples Institute Board of Directors, Room 3, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.-6 p.m.—The Cannery Show, Conrad Hilton
- 9:30 a.m.—Meeting of N.C.A. Committee on Artificially Sweetened Canned Fruits, Room 20, Conrad Hilton
- 10 a.m.—N.C.A. Procurement Session, Room 2, Conrad Hilton
- 10 a.m.—N.C.A. Raw Products Session, Bel Air Room, Conrad Hilton
- 12 m.—N.C.A.-C.M.&S.A. Technical and Research Luncheon, Beverly Room, Conrad Hilton
- 12 m.—N.C.A. Food Editors Luncheon, Astoria and Waldorf Rooms, Conrad Hilton
- 2 p.m.—Ladies Program, sponsored by C.M.&S.A., French Room, Sheraton-Blackstone
- 5 p.m.—Door Award Drawing, The Cannery Show
- 7 p.m.—Young Guard Banquet and Entertainment, Terrace Casino, Morrison Hotel

Status of Legislation

Agricultural trade development—A number of bills to amend and extend P. L. 480 have been introduced and referred to the Agriculture Committees.

Clayton Act—H. R. 2977 (Celler), to make all future orders of the FTC self-executing and to provide penalties of \$5,000 daily for violations of consent decrees, has been referred to the House Judiciary Committee.

Co-op jurisdiction—H. R. 200 (Mason of Ill.), to transfer jurisdiction over cooperatives' pricing from USDA to the Justice Dept., has been referred to the House Judiciary Committee.

Co-op taxation—The Administration has recommended legislation relating to the taxation of cooperatives, but bills for that purpose have not yet been introduced. The Secretary of the Treasury has submitted a proposed draft of legislation designed to "ensure the ultimate payment of a single tax on cooperative income."

FDA artificial coloring—The Secretary of Health, Education, and Welfare has announced that the Department will support legislation designed to assist FDA in regulating the use of artificial coloring in foods, drugs, and cosmetics, but bills for that purpose have not yet been introduced.

S. 79, to permit the continuance of established practices in coloring fresh oranges, was passed by the Senate, with amendments, Feb. 9, and will be the subject of hearings by the House Commerce Committee Feb. 19.

Federal preemption—H. R. 3 (Smith of Va.), to modify the doctrine of federal preemption in such a way that a state law would not be nullified by a federal law on the same subject unless the federal law so provided, has been referred to the House Judiciary Committee.

Fisheries assistance—A number of bills to initiate a five-year program of assistance to the fisheries have been introduced.

Food stamps—A number of bills designed to facilitate distribution of surplus foods to needy families have been introduced and referred to the Agriculture Committees.

Hawaii statehood—H. R. 50 was the subject of public hearings by the House Interior and Insular Affairs Committee Jan. 26-28 and was considered by that Committee in executive session thereafter. H.R. 4221, embodying Committee amendments, was reported Feb. 11. The Senate Interior and Insular Affairs Committee's Subcommittee on Territories will receive new testimony Feb. 25-27.

Industrial uses—Bills to provide programs of research on industrial uses of agricultural commodities will be the subject of public hearings by a

House Agriculture Subcommittee Feb. 18-20.

Labor-management practices—S. 505 (Kennedy-Ervin), S. 748 (Goldwater) and other bills to establish safeguards against improper practices in labor organizations and in labor-management relations were the subject of public hearings by a Senate Labor Subcommittee Jan. 28-Feb. 6. The Subcommittee will meet Feb. 16 to begin marking up a bill for reporting to the full Labor Committee.

Marketing of potatoes—S. 17 (Smith of Maine), to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, has been referred to the Senate Agriculture Committee.

Marketing of turkeys—S. 430 (Engle) and H. R. 1344 (Sisk of Calif.), to provide for controls on the marketing of turkeys, have been referred to the Agriculture Committees.

Marketing orders and parity—H. R. 642 (Sisk of Calif.), to authorize the Secretary of Agriculture to continue a marketing order in effect even after parity is reached, has been referred to the House Agriculture Committee.

Marketing order regions—H. R. 1070 (Ullman of Calif.), to authorize the issuance of marketing orders on any or all production or marketing areas, rather than on the smallest regional area, has been referred to the House Agriculture Committee.

Premerger notification—The Attorney General has recommended legislation requiring prior notification be-

fore corporate mergers and acquisitions where the capital involved is more than \$10 million. S. 442 (O'Mahoney-Kefauver), to require 60 days' notice prior to merger or acquisition of corporations having total book value of \$10 million, was approved by the Senate Antitrust and Monopoly Subcommittee Feb. 9.

Raw product bargaining—H. R. 1793 (Bow of Mich.), to authorize collective bargaining between cooperative associations of producers or handlers and processors or other purchasers, has been referred to the House Judiciary Committee.

Robinson-Patman functional discounts—S. 315 (O'Mahoney) and H. R. 929 (Rogers of Colo.), to require price differentials to wholesalers and retailers according to the character of their selling (not their buying), have been referred to the Judiciary Committees.

Robinson-Patman good faith defense—H. R. 11 (Patman), to restrict the "good faith" defense against a charge of price discrimination, has been referred to the House Judiciary Committee.

Wage-hour—A number of bills to curtail exemptions and to raise the statutory minimum wage have been introduced and referred to the Labor Committees.

Waste disposal facilities—H. R. 322 (Byrnes of Wis.), to authorize rapid amortization of waste disposal facilities and treatment works, has been referred to the House Ways and Means Committee.

TABLE OF CONTENTS

	PAGE		PAGE
Congress		Publicity	
Status of legislation.....	40	Award to C.&T.R. publication...	36
Consumer and Trade Relations		Charm cites canned food favorites of career women.....	36
Food editors presented with aptitude test.....	35	Canned foods on color TV.....	36
Convention		Crop contest publicity.....	36
N.C.A. Convention plans set...	35	Volume Feeding Management....	37
Acidification of tomatoes and tomato juice.....	38	Raw Products	
Schedule of principal events.....	39	N.C.A. work on seed quality....	37
Labor		Research	
Wage-hour interpretation on fisheries exemptions.....	35	N.C.A. at radiation meeting....	37
Meetings		Statistics	
N.C.A. speakers participate in food processor workshops....	37	Citrus fruit production.....	37
Forthcoming meetings.....	38	USDA acreage goals.....	38
Personnel		1958 pack of pimientos.....	38
Illinois Cannery Association....	36	Pack of canned meat.....	38
		Supplies	
		Pesticide inventories.....	37
		Shipments of glass containers..	38